

Build-in electric oven

BH 881 T

Operating instructions

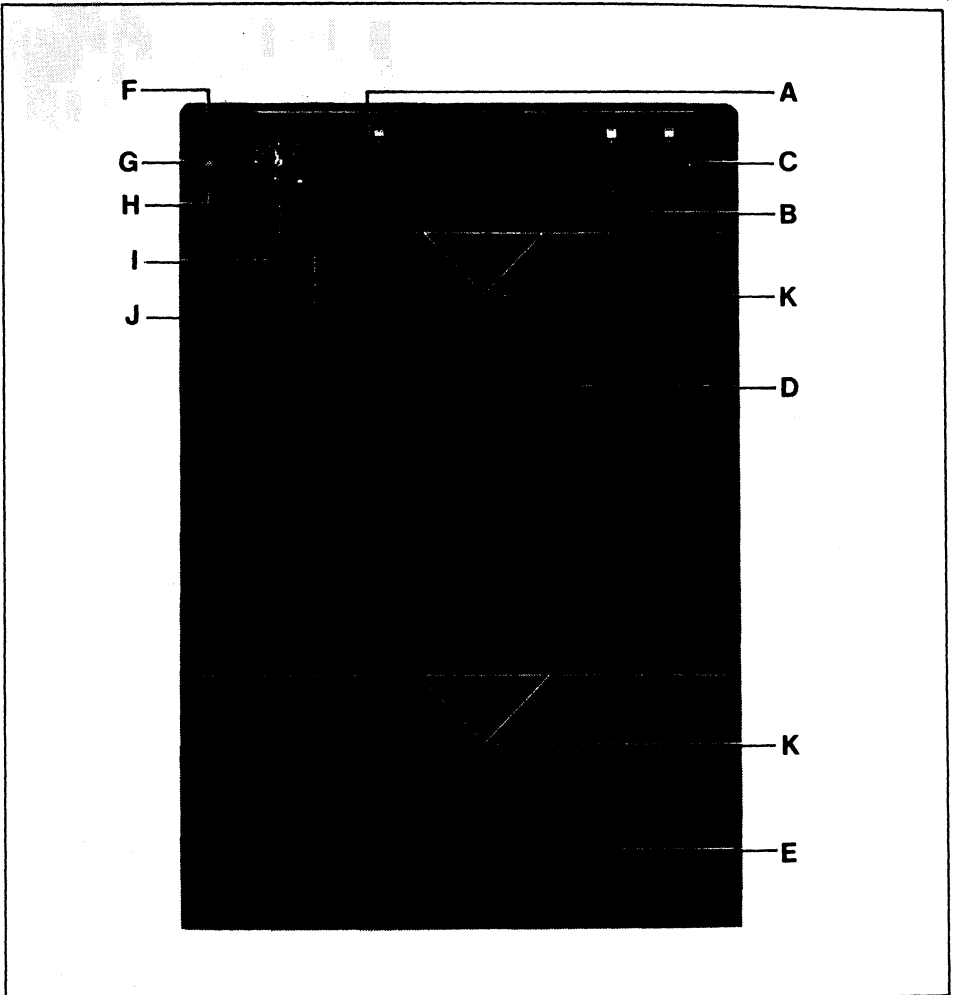
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Please read and follow the instructions in this booklet

Contents

	Page		
Figures (unfold pages for easy reference)	3 - 5	Cooking charts	15 - 16
Features	6	Clock, minute minder, time controlled cooking	17
Before using the cooker for the first time	6	Cleaning and maintenance	19 - 20
Getting to know your oven	9	Optional extra	22
How to switch on the oven	10	If you think your oven is not working properly	22
How to switch off the oven	11	Service	23
Defrosting in the hot air oven	12	Temperature conversion chart	24
Preserving in the hot air oven	13		
Secondary oven	14		



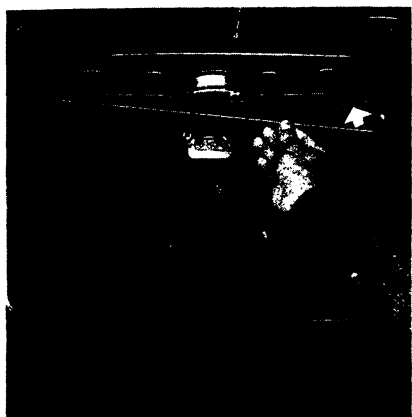


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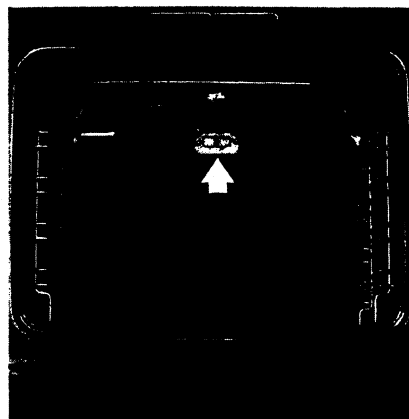
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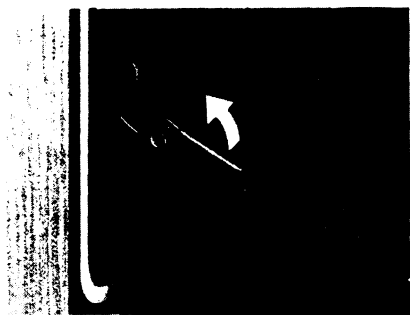
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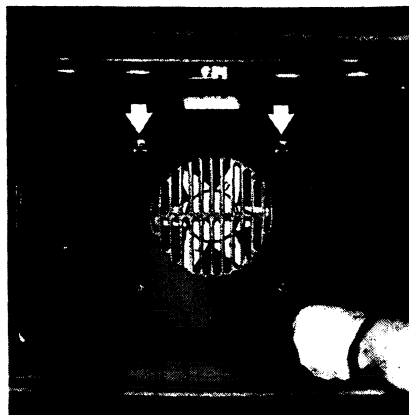
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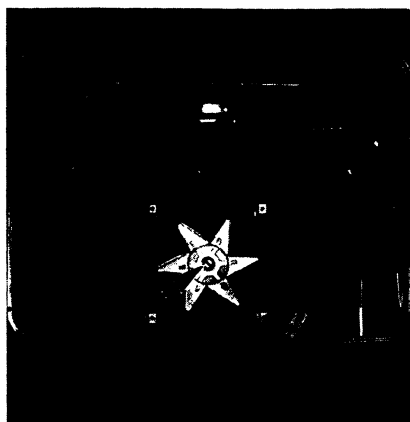
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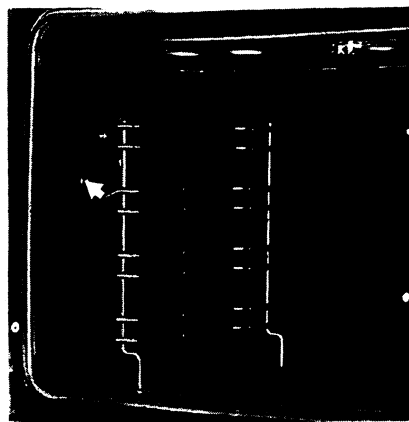
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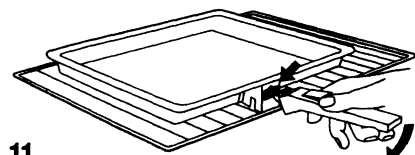
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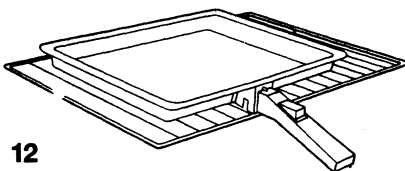
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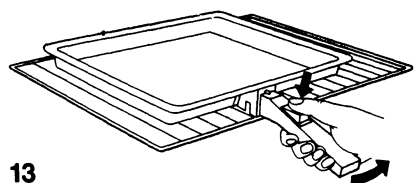
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Features


Figure 1

- | | |
|---|--|
| A Temperature control for the main oven | I 12 hour analogue clock with automatic STOP and START/STOP cooking and minute minder |
| B Cooking method selector for secondary oven: conventional cooking or grilling | J Vapour vent (becomes hot when in use, do not touch) |
| C Temperature control knob for secondary oven | K Door handles |
| D Oven with interior light | |
| E Secondary oven with grill element | |
| F Red thermostat light for main oven | |
| G Yellow pilot light | |
| H Red thermostat light for secondary oven | |

Before using the oven for the first time

Remove all oven accessories and clean with hot water and washing-up liquid.

Main oven: Switch on the empty oven by turning the temperature control (**fig. 1/A**) to 250° C.

Secondary oven: Switch on the empty oven by selecting symbol  on the cooking method selector (**fig. 1/B**) and 250° C on the temperature selector (**fig. 1/C**).

Leave both ovens for possibly 2 hours to burn off the bonding agent incorporated in the oven insulation.

When doing so, please ensure good ventilation.

During this time there will be an unpleasant odour which is unavoidable. When the ovens have cooled down clean them with hot water and washing-up liquid.

The venting outlet is underneath the handle on the left (**see fig. 1/J**). This will get hot when the oven is in operation – please take care and do not touch.

Important

The surfaces of the oven get hot during operation. Take care and always keep small children away from cooking appliances.

To comply with safety regulations we have to draw your attention to the following

- In all cases the appliance may only be connected to the electricity supply by an approved electrician. This will ensure that the legal requirements and the conditions of connections of your local electricity supply authority are observed.
 - To maintain the safe operation of the electrical appliances they should only be repaired by qualified AEG engineers or AEG appointed service agents, repairs carried out by unauthorised personnel could lead to considerable damage. Therefore, contact the supplier of your AEG equipment or our AEG Service.
 - The appliance should be connected to the mains via a standard cooker control unit.
 - The surfaces of the cooking areas get hot during operation. Take care and always keep small children away from cooking appliances.
 - Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
 - Please ensure that leads from other electrical appliances (e. g. small appliances) do not touch the hot cooking areas.
 - When grilling do not allow children near the cooker.
-

Further technical advice

Cleaning advice

- Do not use oven cleaning materials on painted, lacquered, anodized, zinc coated or aluminium parts. If you do, damages and discolourations can occur.
- Clean the oven after every use to prevent a build-up of soilage. To aid cleaning of the oven a 3-piece catalytic liner set is available as an optional extra (see page "Optional extras").

Warning!

The appliance must not be used for heating purposes.

Important note concerning enamelled parts

- Vitreous enamel is hard glass-like material and very susceptible to damage. Take care when using sharp or heavy utensils. Vitreous enamel can chip when knocked or a heavy article drops onto it.
- The vitreous enamel in your oven is very durable. However, vitreous enamel is adversely affected by fruit acids (rhubarb, lemon, etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.
- Do not line the oven or any part thereof with aluminium foil. Do not place any cooking containers on the base of the oven. This tends to trap heat resulting in poor cooking performance and damage to the enamelled interior. This invalidates the warranty.
- Do not place the grill/meat pan on the cooking plate to make gravy. The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.

Pans which have warped or twisted due to direct heat of a cooking plate will not be exchanged free of charge.
- It is quite normal for some steam or condensation to develop when cooking foods with high moisture content or large quantities of food.

Getting to know your oven

Main oven

Your oven is a hot air oven incorporating a grill socket for an optional extra grill element available from AEG Spare Parts Department.

Shelf positions

Fig. 2

Your oven has 4 shelf positions. If you are using one shelf place your food on the second from the bottom. When cooking on more than one level allow enough space between the shelves for the air to circulate freely.

Insert the fat filter

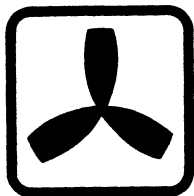
Fig. 3

The fat filter is used for open roasting and grilling of any kind. The fat filter absorbs airborne fat preventing it from reaching the fan.

How to insert the fat filter

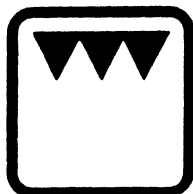
Hold the fat filter by the small handle (**fig. 3**) and insert the 2 clips into the slots in the back panel over the fan. Make sure that the filter covers the fan opening completely.

How to switch on the oven




1. Hot air cooking

Turn the temperature control (**fig. 1/A**) clockwise to the required temperature. For guidelines consult cooking charts in this book. Cooking times have been calculated on the basis of a preheated oven. When starting from cold allow extra cooking time.

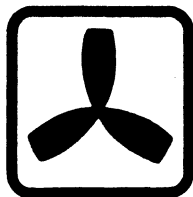


2. Grilling

(with an optional extra grill element available from AEG Spare Parts Department.)

1. Switch off oven at the power supply.
2. Remove cover plate from the grill element socket at the rear of the oven (**fig. 4/arrow**).
3. Plug in the grill element by placing the pins into the corresponding holes of the socket. Push the element firmly into place.
4. Locate the grill element cross bar into the bracket on the top left of the oven roof (**fig. 5**). Push the element up and locate the right hand side in the same way as the left.
5. Insert the fat filter
6. Select the grill symbol  on the oven temperature control (**fig. 1/A**).
7. Place the food on the wire shelf in the grill pan.
8. Position the pan on the shelf position required. The heat of the grill is not variable and in order to grill more slowly, position the pan on a lower shelf position.
9. To use the grill pan handle see **fig. 11-13**. The grill pan handle must be removed during grilling.
10. Close the oven door.

How to select the different cooking methods



3. Hot air grilling

This method is ideal for grilling toasted snacks, chicken portions, chops, steaks etc. without turning the food.

Insert the fat filter

Select between 200 – 250° C on the oven control knob (**fig. 1/A**).

Food is placed directly in the enamelled pan. The baking sheets available as an optional extra are also well suited for this type of grilling if you want to grill on 2 or 3 levels simultaneously.

For easy cleaning the baking sheets or the enamelled pan can be lined with non-stick parchment.

The door is closed during hot air grilling.

To switch off the oven

Turn the oven temperature control (**fig. 1/A**) anti-clockwise to the off position.

Defrosting in the hot air oven

Containers

Use ovenproof containers covered with a lid or foil.

Shelf position

Use 2nd from bottom and place containers either in the enamelled pan or on a wire shelf.

Temperatures and times

Ready-made meals are thawed and heated through on 200° C

Ready-to-cook frozen foods are thawed and cooked between 170 – 200° C depending on the type of food.

Times depend on the type of food to be thawed and the temperature selected. The values given in the chart are guidelines only and may have to be adjusted accordingly.

To switch on the oven

Turn the oven temperature control (**fig. 1/A**) to the required temperature.

Food	Temperature °C	Time hours/minutes	
Ready-made meals (1 – 4 portions)	200	0.40 – 0.50	thawing and heating ready to serve
Small cakes without cream fillings or toppings (in foil)	200	0.15 – 0.20	ready to serve
Large cakes without cream fillings or toppings (in foil)	200	0.30 – 0.45	ready to serve
Un sliced bread in foil (approx. 450 g/lb)	200	0.15 + 0.30 at room temperature	ready to serve
Bread rolls	200	0.15 + 0.30 at room temperature.	ready to serve
Fruit e. g. 300 g strawberries, raspberries (in covered container)	200	0.15 + 0.15 at room temperature	ready to serve
Ready-to-cook foods (e. g. pizza, pies)	200	0.45 – 1.00	ready to serve
Uncooked joints (e. g. 1.5 kg)	200	2.00 – 3.00 depending on type of meat	thawed and cooked

Preserving in the hot air oven

Important

Use only bottling jars with rubber seals and glass lids.

Do not use jars with screw tops, bayonet clips or tins. For best results hygienic handling and good quality fresh foods are essential.

Up to four 1 – 1.5 Litre jars can be placed in the oven.

Shelf positions

Slide the enamelled pan onto the 2nd runner from the bottom and place jars, leaving a space between each, onto it.

The jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly clipped to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven.

Close the door.

To switch on the oven


Select 160° C on the oven temperature control (fig. 1/A).

Fruit

Watch the contents of the jars until bubbles form in the first jar (approx. 35 – 45 minutes for 1 litre jars, approx. 45 – 60 minutes for 1.5 litre jars).

Switch off the oven and leave the jars in the closed oven for a further 30 minutes. For soft fruit, e. g. strawberries, allow only 15 minutes.

Secondary oven



The secondary oven is a conventional one operating with top and bottom heat. For temperatures follow the guidelines in conventional cooking charts in this booklet marked with the symbol .

The oven has two shelf positions (**fig. 2**), use the bottom one for cooking and the top one for grilling. When grilling food in large containers the bottom shelf position can of course also be used.

How to open the oven door

This is a drop down door like the main oven.


To switch on the oven

Turn the control knob (**fig. 1/B**) to symbol  for conventional cooking or to symbol  for grilling and control (**fig. 1/C**) to the required temperature.

To switch off the oven

Turn the controls anti-clockwise to the off position.

Grilling

The secondary oven features a full width variable grill element. To switch on the grill turn control (**fig. 1/B**) to the grill symbol  and the variable heat selector (**fig. 1/C**) to the highest setting.

Pre-heat the grill for 3 – 5 minutes.





Place the food on the high or low position of the reversible wire shelf in the enamelled pan. Food placed directly in the pan will lead to extensive warping of the pan.

To reduce the heat during grilling select a lower temperature. The grill element will cycle on and off to maintain the temperature you have selected.





The grill pan handle must be removed during grilling (see fig. 11-13).

Leave the door open during grilling.

Meat and poultry cooking guidelines

	Mins per 450 g (lb)	Temperature °C		Shelf ^{*)}	
					
Beef (Prime Cuts)					
Rare	20 + 20	160 – 180	200 – 210	2	1
Medium	25 + 25	160 – 180	190 – 210	2	1
Well Done	30 – 35 + 30 – 35	160 – 180	190 – 210	2	1
Less expensive cuts	35 – 40 + 35 – 40	160 – 170	180 – 200	2	1
Lamb	30 – 35 + 30 – 35	160 – 180	190 – 210	2	1
Pork	30 – 35 + 30 – 35	160 – 180	190 – 210	2	1
Veal	30 – 35 + 30 – 35	160 – 180	190 – 210	2	1
Chicken	20 – 25 + 20 – 25	170 – 180	190 – 210	2	1
Duck	20 – 25 + 20 – 25	170 – 180	190 – 210	2	1
Goose	20 – 30 + 20 – 25	170 – 180		2	
Game	30 – 40	180 – 210	210 – 225	2	1
Turkey (5 – 6 kg)	15 – 20 + 15 – 20	150 – 160		2	
Turkey (over 6 kg)	12 – 15 + 12 – 15	150 – 160		1	

Pies and casseroles

	Mins	Temperature °C		Shelf ^{*)}	
					
Chicken/Meat Pie	40 – 45	180 – 190	210 – 225	1	1
Chicken Casserole	75 – 90	170 – 180	180 – 190	2	1
Meat loaf	60 – 70	170 – 180	200 – 215	2	1
Meat casserole	120 – 150	150 – 160	160 – 175	2	1
Quiche Lorraine	35 – 45	180	210 – 225	1	1







= Hot air



= conventional

^{*)} Shelf position from bottom

Baking guidelines

Item	Mins	Temperature °C		Shelf ^{*)}	
					
White bread large	30 – 40	200	210 – 225	2	1
Wholemeal bread large	30 – 40	200	225 – 240	2	1
Scones	12 – 20	200	225 – 240	2	1
Sponge cakes	25 – 35	160	180 – 190	2	1
Swiss roll	10 – 15	180	210 – 225	2	1
Victoria sandwich (6oz mix)	30 – 35	160		1 + 3	
	20 – 35		190		1
Madeira cake	60 – 70	150 – 160	160 – 175	2	1
Christmas cake (10")	270 – 360	130	130 – 140	2	1
Bakewell tart	45 – 55	160 – 170	180 – 190	1	1
Shortbread	40 – 50	140 – 150	150 – 165	2	1
Biscuits		170 – 180	210 – 225	2	1
Yorkshire pudding large	30	180 – 190	225	2	1
(Individual)	10 – 15	200	250	2	1
Pavlova	60 – 70	130	140 – 150	2	1
Meringues	210 – 270	75	100	2	1
Profiteroles	20 – 25	180	200 – 215	2	1
Baked custard	45 – 60	150 – 160	160 – 175	2	1
Rice pudding	120 – 150	130	150	2	1
	75 – 90	160	175	2	1
Souffle	30 – 40	170 – 180	200 – 215	2	1
Bread & butter pudding	40 – 60	170 – 180	200 – 215	2	1



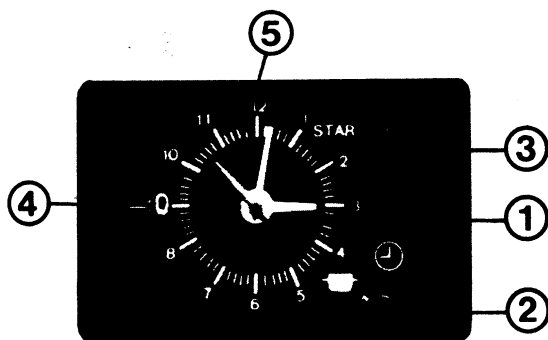
= Hot air



= conventional

^{*)} Shelf position from bottom

Clock and minute minder




The clock 1 on your cooker shows you the correct time of day.

Setting the clock

To set the clock, e. g., when using the cooker for the first time or after power cut, proceed as follows:

Pull out the lower button 2 (with the pot symbol) and turn the hands to the correct time of day.



Release the button. Turn the the lower knob 2 to the manual symbol .

The orange pointer 5 must be under the hour hand. If it is not, push the start knob 3 and turn until it clicks into position.


Setting the minute minder

The clock incorporates a minute minder with a buzzer to remind you that a selected cooking time as elapsed. The minute minder is set as follows:

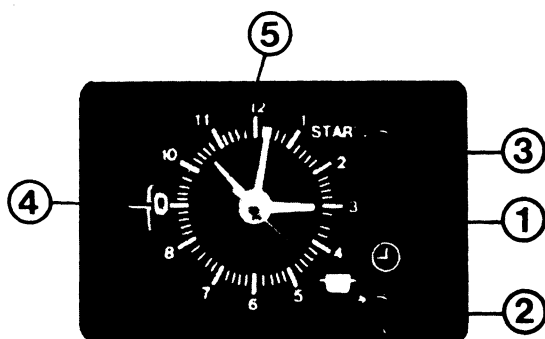
Turn the lower button 2 (with the pot symbol) until the required time appears in the indicator window 4 on the left of the timer (e. g. 30 minutes). At the end of the period set a buzzer will sound, which switches off automatically after several minutes.

To stop the buzzer manually turn the lower button 2 until the minute scale in the indicator shows the manual symbol . If the minute minder is used while the oven is in operation, but the oven should continue to cook after the time selected has elapsed, turn the lower button until the symbol  appears in the indicator window, otherwise the oven will switch off.

Important note

After time controlled cooking always re-set the timer to the manual symbol . The orange pointer 5 must be under the hour hand. If it is not, push start knob 3 and turn until it clicks into position.

Automatic Stop and Start/Stop



Important note

The automatic facility applies to both ovens.


Automatic stop only

1. The orange pointer **5** must be under the hour hand. If it is not, push the start knob **3** and turn until it clicks into position.
 2. Turn the lower knob **2** until the required cooking time (in minutes) is shown on the scale in the indicator window **4** on the left.
 3. Select the required oven temperature.
 4. The oven will switch off automatically at the end of the pre-selected cooking time.
-



Automatic Start and Stop

1. Push the start knob **3** and turn the orange pointer **5** to the start time required.
2. Turn the lower knob **2** to select the cooking time.
3. Select the required oven temperature.

The oven will switch on and off automatically.

A buzzer will indicate the end of the pre-selected cooking time. After several minutes, the buzzer will switch itself off. To switch the buzzer manually turn the lower button **2** until the minute scale in the indicator window shows the manual symbol .

Important note

After time controlled cooking always re-set the timer to the manual symbol . The yellow control light on the oven will serve as a reminder to re-set the oven from automatic to manual  and to return the oven switch to "0".

Cleaning and maintenance

Cleaning of the oven

Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will dry or bake on when the oven is used again. Never use an abrasive such as wire wool or scouring powder. The following can be used depending on the degree of soiling:

1. A damp cloth and mild detergent.
2. Cream cleaners such as "Jif" and a cloth or nylon scourer such as "Scotchbrite".
3. Oven cleaners such as "Ovenpad" or "Kleenoff". Do follow the manufacturers instructions on the cleaning materials you use carefully. For cleaning of painted surfaces, glass, plastic and catalytic liners use mild detergents only.

The following parts can be removed for cleaning: oven door, shelf supports, rear panel, grill element, fan, fat filter and vapour guard.

Removing the oven door for cleaning (Main oven)

For thorough cleaning the oven door should be removed. Proceed as follows:

1. Open the door and unlock safety catches on both sides of the door. Using a coin (**fig. 6**) give the locks holding the catches a quarter turn (90 degrees) in a clockwise direction.
2. Close the door approximately half way to the stop position.
3. Press the door slightly forward and lift off. Do not lift the door by the handle.
4. To replace the door, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).

Oven interior light (Main oven)

During cleaning, the oven interior can be illuminated.

Cleaning the fat filter (Main oven)

The fat filter should be cleaned after every use. To remove the filter hold it by the handle and lift upwards. Place the fat filter in a saucepan, add approx. 2 tbsp. of automatic washing powder or dishwasher powder and cover the filter with water. Bring to the boil and leave to soak for approx. 30 mins. or longer depending on the

degree of soiling. Rinse filter in clear water and dry. For light soiling wash in 65° dishwasher programme.

See page 9 for details on how to insert the fat filter.

Cleaning and maintenance

Removing the rear panel (Main oven)

Remove the screws and push the panel up to unhook and remove. To replace rear panel hook it onto the brackets at the top first (**fig. 8/arrows**) and then replace the screws.

Removing the fan (Main oven)

Remove the nut (**fig. 9**) by turning it clockwise and remove the fan. Clean the fan with hot soapy water. Replace the fan and fasten the nut by turning it anti-clockwise.

Removing the shelf supports

The shelf supports (**fig. 10**) can be removed for cleaning. They are hooked into the side of the oven. Pull the shelf supports, at the bottom, slightly away from the side of the oven and unhook first the front then the back of the shelf support. Re-assemble in reverse order.

Catalytic Liner set to help keep the oven cleaner (Main oven)

An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

To fit the two side panels remove the metal shelf supports and hook these supports into the catalytic panels (left and right) as follows:

Hang the rear hook into the lower hole of the catalytic side panel and the front hook into the upper hole of the panel. Hold both parts (**fig. 11**) at an angle to the side of the oven and fit rear hook first and then the front one. Lower down the two parts. Reverse this sequence to remove the shelf supports and catalytic side panels.

The four metal fasteners supplied are not required.

These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200° C.

As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250° C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

For isolated stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.

Secondary oven

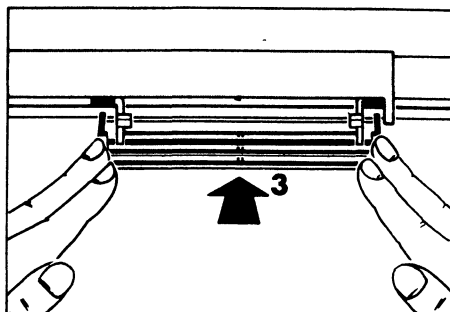
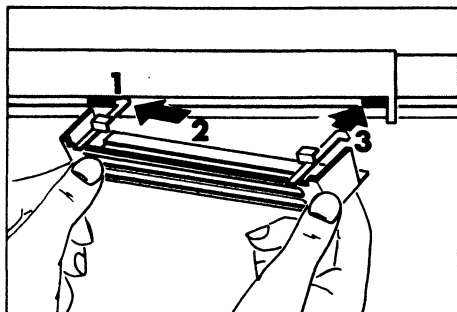
To remove the oven door, open it and lift up the catches on either side (**fig. 7**). Close the door up to the stop position and lift the door off. To replace the door, slide it on the holding brackets, open it down and fold back the catches.

The grill element can be removed when cleaning the oven by pulling it forward. Use the cover plate from the main oven grill socket (if a separate one is not supplied) to blank off the socket in the secondary oven while cleaning.

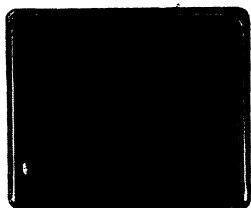
To replace the grill element, remove cover plate and locate the pins into corresponding holes of the grill socket. Push the grill element firmly in place. Replace cover plate over grill socket in main oven as necessary.

Vapour vent guard

The vapour vent guard is to be fitted over the vapour vent on the left or the oven door handle as per illustration.

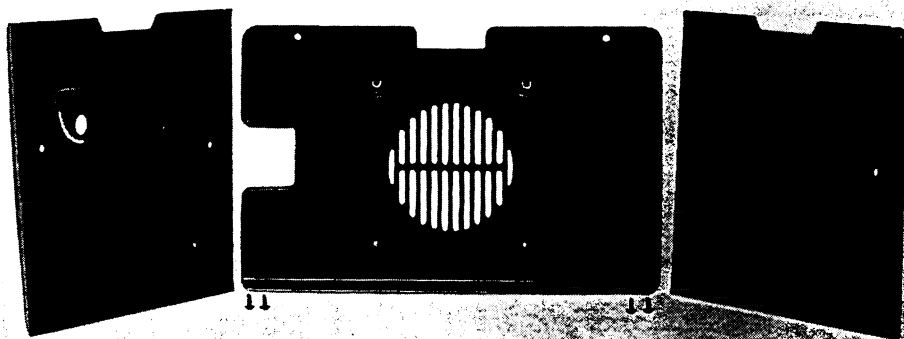


Optional extras

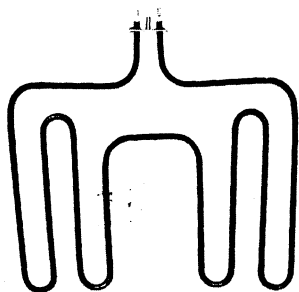


Baking sheet
E-No. 611 899 193

Reversible wire shelf
E-No. 661 238 780



Catalytic panel set KSF 4
E-No. 611 899 794



Grill element for main oven
E-No. 611 899 120


If you think your oven is not working properly

The indicator lights do not work

The oven or the grill element do not heat up

- For the main oven: have you turned the temperature control to the setting required?
For the secondary oven: have you set the cooking method selector and temperature control to the correct setting?
- Check whether the fuses in the fuse box are in good working order.
- Is the grill element pushed firmly into the socket?

The oven does not work

- Did you forget to turn the change-over button of the automatic timer back to the manual symbol  after time controlled cooking? See also page 18.

The oven interior light has failed

- Disconnect the fuses in the fuse box.
- Turn protective cover for the oven light on oven roof anti-clockwise.
- Replace bulb (40 W heat resistant to 300° C). Bulbs are not covered by warranty and are not free of charge.

Important

Please make sure that you are not able to rectify the fault yourself prior calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period.

- Therefore, follow the instructions in this booklet carefully.

- We are continually working on new developments and we ask for your understanding that we reserve the right to change specification concerning technical aspects, colours and design without prior notice.

Service

Should you be unable to locate the cause of a problem in spite of the above check-list please contact your AEG service department quoting the E and F number which you will find on the label on the right hand side of the oven frame. Please transfer these numbers to the back page of this booklet.

These numbers enable the service department to prepare as far as possible spare parts required to rectify the fault on the first call. This may save you money.

Oven temperature conversion scale

Hot air Equivalent	Fahrenheit °F	Celsius °C	Gas Mark
	150	70	
	175	80	
75	200	100	
100	225	110	¼
110	250	120	½
120 – 130	275	140	1
130 – 140	300	150	2
140 – 150	325	160	3
150 – 160	350	180	4
160 – 170	375	190	5
170 – 180	400	200	6
180 – 190	425	220	7
190 – 200	450	230	8
200 – 250	475 – 525	240 – 275	9

Temperature conversion chart

Please note that the above chart is for guidance only and you may need to adjust the temperatures slightly according to the type of food you are cooking.

This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC and 82/499/EEC.

When calling our Service Department please quote the following numbers

E-No.

F-No.
